

# PORTAGE

7842 Portage Rd. Portage, MI 49002

# OSHTEMO

6101 West Main St. Kalamazoo, MI 49009



Brewery - Distillery - Kitchen

## L42° LOCAL COMMITMENT

We are proud to support local farms, families and businesses by sourcing and utilizing local, farm-fresh MICHIGAN produce and products throughout our menu.

## STARTERS

**SPINACH & PEPPER DIP** Spinach, cream cheese, sour cream, roasted red bell pepper, shaved parmesan, parsley, blue corn tortilla chips | 11.5

**BANGKOK SHRIMP** Torpedo coconut shrimp, egg fried rice, bell pepper, sweet corn, onion, garlic, edamame, soy sauce, wonton strips, sesame seeds, scallion, lime, Mae Ploy sweet chili sauce | 13.5

**CARAMELIZED ONION DIP** Black pepper, sea salt kettle chips, sour cream, cream cheese, caramelized onion, garlic, parsley | 8.5

**GOAT CHEESE-CAPRESE BREAD** Cherry tomato, goat cheese, whole milk mozzarella, fresh basil, garlic & herb olive oil, reduced balsamic, Parmesan, Demi-Baguette | 13.5

**MOROCCAN CRAB CAKES** Lump Blue Crab cakes, Harissa-panko, grape tomatoes, romaine, cucumber, red onion, goat cheese, Kalamata olives, almonds, Za'atar vinaigrette, L42° sauce, lemon, parsley | 16.5

**FRIED PICKLES** Deep-fried kosher dill pickles, parsley, L42° Sauce | 11.5

**PRETZELS & BEER CHEESE** Bavarian pretzel rods, sea salt, garlic & herb olive oil, L42° beer cheese, parsley, Parmesan | 10.5

**TRUFFLE FRIES** Crispy black pepper-sea salt fries, white truffle olive oil, parsley, Parmesan, roasted garlic aioli | 8.5

**HAYSTACKS** Crispy onion strings served with our L42° Sauce | 9.5

# ENTREES

**WAGYU STEAK OSCAR** 8oz Wagyu top sirloin, lump Blue Crab cake, hollandaise sauce, farm-fresh vegetable, truffle mashed potatoes, parsley, lemon | 36.5

**TUSCAN SHRIMP PASTA** Shrimp, cavatappi, olive oil, red onion, grape tomato, sun-dried tomato pesto, basil, shaved parmesan, lemon, garlic bread | 23.5

**COCONUT SHRIMP SKILLET** Torpedo coconut shrimp (8), crispy black pepper sea salt fries, creamy slaw, Mae Ploy sweet chili sauce, lemon, parsley | 17.5

**BUTTERMILK FRIED CHICKEN** Buttermilk-brined fried chicken, mac & cheese, farm-fresh vegetable, breadcrumbs, Parmesan, parsley | 21.5

Your choice of 3-piece bone in OR 4 tenderloins

**SESAME SHRIMP SKEWERS** Asian ginger glazed shrimp skewers, egg fried rice, bell pepper, sweet corn, onion, garlic, edamame, soy sauce, crispy bean thread, sesame seeds, scallion, lime | 22.5

**DRUNKEN CHICKEN PARMESAN** Crispy chicken tenderloins, cavatappi, vodka cream sauce, grape tomato, Parmesan, basil, garlic bread | 20.5

**THE MEAT & POTATOES** Ada Valley braised beef, roasted mushrooms, farm-fresh vegetable, reduced balsamic, truffle mashed potatoes, haystacks, parsley | 23.5

**BOURBON GLAZED SALMON** Sustainably sourced Scottish salmon, L42° Bourbon glaze, blackened crispy potatoes, mixed greens, Michigan Honeycrisp apples, candied bacon, walnuts, bleu cheese, grape tomato, red onion, cranberry-Dijon vinaigrette, parsley | 29.5

**STREET CORN CHICKEN PASTA** Grilled chicken, sweet corn, creamy Tajin sauce, 4-cheese blend, roasted red bell pepper, ancho sauce, fried jalapeño, scallion | 20.5

**HOT HONEY MAC & CHEESE** Crispy chicken tenderloins, cavatappi, cheddar, Gouda, hot honey, breadcrumbs, shaved Parmesan, parsley, garlic bread | 20.5

**MAC & CHEESE** Cavatappi pasta, cheddar, Gouda, breadcrumbs, shaved Parmesan, parsley, garlic bread | 16.5

## BUILD YOUR OWN MAC & CHEESE

Roasted mushrooms (+2) | Caramelized onions (+2) | Thick cut bacon (+2)  
Chipotle braised chicken (5oz) (+4.5) | Grilled chicken breast (5oz) (+5.5)  
Braised beef (5oz) (+5.5) | Fried chicken tenderloins (2) (+5.5)  
Blackened shrimp (5oz) (+6) | L42° Impossible (6oz) (+6) | Coconut shrimp (4) (+6.5)

# CUCINA 42°

Our tacos are served L42° style in grilled flour tortillas wrapped around a hard-shell corn tortilla with beer cheese in between and we include a side of tortilla chips and roasted tomato salsa.

\*Substitute our custom blended Impossible Burger on any taco (+2)\*

All tacos and the burrito bowl available

**CHIPOTLE CHICKEN TACO** Chipotle braised chicken, roasted tomato salsa, four-cheese blend, lettuce, chipotle crema, scallion, lime | 15.5

**BLACKENED SHRIMP TACO** Blackened shrimp, creamy ginger slaw, four-cheese blend, lettuce, scallions, chipotle crema, lime | 16

**BURRITO BOWL** Cilantro rice, black beans, roasted red bell pepper, shredded lettuce, four-cheese blend, tomato, chipotle crema, haystack onion, parsley, lime. Served with tortilla chips and roasted tomato salsa | 16.5

# TAKEOUT SPIRITS - BEER - WINE

**Four Pack**  
I.P.E.H! | 9  
Michigan Honey Amber | 9  
Seasonal | 10  
Party at the Moontower | 10

**Distilled Spirits**  
Vodka (1L) | 29  
Gin (1L) | 29  
Silver Rum (1L) | 29  
Bourbon (750ml) | 39

**64 oz**  
Growler (< 7% ABV) | 18  
Growler Refill (< 7% ABV) | 12  
Premium Growler (> 7% or specialties) | 22  
Premium Refill (> 7% ABV or specialties) | 16  
Cider Growler | 25  
Cider Refill | 20

**L42° Adult Juice Box**  
Mix and Match 6-pack | 30

\$2 off any Signature Libation or glass of wine when taking it to-go

\*All prices subject to change | \*Specialty beers may be extra | \*Almost all of our brews are offered in 1/6 BBL and 1/2 BBL with 48 hour notice, please inquire with your server or at the host stand.

For those with dietary restrictions many of menu items can be customized to be:

Vegan | Gluten Free | Vegetarian | Dairy Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity added for parties of 8 or more.

# SALADS AND SOUP

**BREWHOUSE CAESAR SALAD** Romaine, shaved Parmesan, black pepper, garlic, rye chips, roasted red bell pepper, Caesar dressing | 8 / 14

**HONEYCRISP CRUNCH SALAD** Mixed greens, Michigan Honeycrisp apples, candied bacon, walnuts, bleu cheese, grape tomato, red onion, cranberry-Dijon vinaigrette | 8.5 / 14.5

**ZA'ATAR SALAD** Romaine, grape tomatoes, red onion, cucumber, Kalamata olives, Za'atar vinaigrette, goat cheese, almonds, lemon, parsley | 8.5 / 14.5

**GARDEN SALAD** Mixed greens, carrot, cucumber, tomato, red onion, roasted red bell pepper, mozzarella, crouton | 8 / 14

Grilled chicken breast (7oz) (+5.5) | Fried chicken tenderloins (2) (+5.5)  
Blackened shrimp (4) (+6) | L42° Impossible (6oz) (+6)  
Coconut shrimp (4) (+6.5) | Sustainably sourced salmon (7oz) (+9)

Available dressings: Balsamic vinaigrette, Bleu cheese, Buttermilk ranch, Caesar, Honey-mustard, Za'atar vinaigrette

**SOUP OF THE DAY** Rotating selection of unique and delicious concoctions | Cup 6.5 Bowl 8

# HANDHELDS

Our sandwiches are served with black pepper-sea salt kettle chips and L42° caramelized onion dip.

**DIABLO CHICKEN** Chipotle braised chicken, haystack onions, roasted red bell pepper, fried jalapeños, Swiss, ancho sauce, Ace Bakery brioche | 14.5

**TZATZIKI CHICKEN SALAD** Chopped chicken thighs, Greek yogurt, sour cream, onion, dill, lemon, grape tomato, lettuce, tomato, almonds, Swiss, Ace Bakery brioche | 15.5

**GREAT LAKES DIP** Ada Valley braised beef, haystack onions, Gouda, L42° Sauce, Demi-Baguette, au jus | 16  
Upgrade your side: Crispy black pepper-sea salt fries (+1)  
Gluten free & vegan bun (+2) | Sweet potato fries (+2) | Truffle fries (+2)  
Farm-fresh vegetable (+2) | Fresh fruit (+2) | Side garden salad (+2.5)  
Mac & cheese (+3.5) | Truffled mashed potato (+3.5)

# STEAK BURGERS

Our custom ground L42° steak burger is cooked **MEDIUM** and piled high with farm-fresh produce on an ACE Bakery brioche bun. Black pepper-sea salt kettle chips and L42° caramelized onion dip are served on the side along with a local kosher dill spear.

Burgers available

**UMAMI** Thick cut bacon, Swiss, sunny-side-up egg, garlic aioli, lettuce, red onion, tomato, Ace Bakery brioche | 16

**MUSTANG** Thick cut bacon, cheddar, haystack onions, sweet & spicy BBQ, lettuce, tomato, Ace Bakery brioche | 15.5

**BLEU CHIP** Thick cut bacon, bleu cheese, haystack onions, ancho sauce, lettuce, tomato, Ace Bakery brioche | 15.5

**JAMMIN' OUT** Bourbon-bacon jam, Gouda, fried jalapeño, lettuce, tomato, red onion, Ace Bakery brioche | 16

**CLASSIC CHEESEBURGER** Lettuce, tomato, red onion, choice of cheese, Ace Bakery brioche | 14.5

**THE 42° DOUBLE** Two 8oz patties, cheddar, Swiss, L42° Sauce, caramelized onions, shredded lettuce, tomato, Ace Bakery brioche | 20.5

**IMPOSSIBLE L42° BURGER** Impossible protein infused with red & brown rice, quinoa, black beans, amaranth, roasted vegetables, lettuce, tomato, red onion, Ace Bakery brioche | 15.5

Upgrade your side: Crispy black pepper-sea salt fries (+1) | Fresh fruit (+2)  
Sweet potato fries (+2) | Truffle fries (+2) | Farm-fresh vegetable (+2)  
Side garden salad (+2.5) | Mac & cheese (+3.5) | Truffled mashed potato (+3.5)

Burger additions: Cheddar, Swiss, Beer cheese, Gouda (+1.5)  
Haystack onions (+1.5) | Gluten free & vegan bun (+2) | Olive spread (+2)  
Vegan mozzarella (+2) | Roasted mushrooms (+2) | Thick cut bacon (+2)  
Caramelized onions (+2)



# SIGNATURE PIZZA

Our 12" brick oven, thin-crust pizzas are topped with our signature L42° pizza sauce and the freshest possible ingredients often locally sourced when possible.

**WHITE TRUFFLE MUSHROOM**      
Gouda cream sauce, white truffle oil, mushrooms, fresh parsley, mozzarella, Parmesan | 15

**PICKLE PIE**      
Gouda cream sauce, mozzarella, Kosher dill pickles, bacon, red onion, fresh parsley, Parmesan | 15

**LATITUDE 42°**      
Tomato sauce, pepperoni, ham, mushrooms, red onions, fresh jalapeños, mozzarella, Parmesan | 15.5

**TRUFFALO CHICKEN**      
Gouda cream sauce, white truffle infused buffalo sauce, Chipotle braised chicken, mozzarella, bleu cheese crumbles, fried jalapeños, fresh parsley, Parmesan | 15.5

**BOURBON-APPLE-BACON**  
Garlic & herb olive oil, mozzarella, bleu cheese crumbles, candied bacon, red onion, Michigan Honeycrisp apples, bourbon glaze, fresh parsley, Parmesan | 15.5

**BEE STING PIZZA**      
Garlic & herb olive oil, mozzarella, pepperoni, caramelized onion, hot honey, goat cheese, basil | 16

**HUSKIE PIE**      
Tomato sauce, pepperoni, ham, sausage, bacon, mozzarella, Parmesan | 15.5

**SWEET-HEAT BBQ CHICKEN**      
Sweet and spicy BBQ sauce, chipotle braised chicken, bacon, mozzarella, roasted red bell pepper, haystacks, ancho sauce, fresh parsley, Parmesan | 15.5

## BUILD YOUR OWN BRICK OVEN PIZZA

Choice of sauce, Mozzarella, Parmesan | 12.5    

### SAUCE

Tomato sauce • Herbed olive oil • Gouda cream sauce • Sweet and spicy BBQ

### TOPPINGS +1

Green pepper  
Red onion  
White mushrooms  
Banana peppers  
Jalapeño  
Green olives  
Pineapple

### TOPPINGS +1.5

Pepperoni  
Ham  
Bacon  
Haystacks  
Roasted red bell pepper  
Grape tomato  
Kalamata olives

### TOPPINGS +2

Gluten free & vegan crust  
Goat cheese  
Italian sausage  
Vegan mozzarella

## SOMETHIN' SWEET

**SALTED CARAMEL BROWNIE**   
Ghirardelli triple chocolate fudge brownie, Vanilla Plainwell Ice Cream, ganache, sea-salt caramel, confectioners' sugar | 9.5

**GERMAN CHOCOLATE BROWNIE**   
Ghirardelli triple chocolate fudge brownie, Chocolate Plainwell Ice Cream, ganache, coconut-pecan frosting, coconut, cocoa nibs | 9.5

**OREO CHEESECAKE**   
Grand Traverse Pie Co. whipped cheesecake, Oreo crumbles, vanilla sauce, ganache, mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 10.5

**TURTLE CHEESECAKE**   
Grand Traverse Pie Co. whipped cheesecake, walnuts, ganache, caramel and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 10.5

**RASPBERRY-ALMOND CRÈME BRÛLÉE CHEESECAKE**   
Grand Traverse Pie Co. whipped cheesecake, raspberry coulis, vanilla sauce, shaved almonds, mint and confectioners' sugar (Add a scoop of Plainwell Ice Cream +2) | 10.5

**CHOCOLATE COVERED STRAWBERRY CHEESECAKE**   
Grand Traverse Pie Co. whipped cheesecake, strawberry purée, chocolate sauce, cocoa nibs, confectioners' sugar, mint | 10.5

**CANDIED BACON & APPLE CHEESECAKE**  
Grand Traverse Pie Co. whipped cheesecake, apple syrup, candied bacon, apples, confectioners' sugar | 10.5

**CARROT CAKE**   
Shredded carrots, pecans, crushed pineapple, cream cheese icing, vanilla sauce, vanilla Plainwell Ice Cream, confectioners' sugar | 11.5

**BLOOD ORANGE-RASPBERRY SORBET**      
Blood orange sorbet, raspberry coulis, mint | 8.5

**DIRT CUP**   
Chocolate Plainwell Ice Cream, Oreos, ganache, organic gummy worms | 8.5



We are proud to cook our fresh & locally sourced food to order. Our average tickets may take 20-30 minutes to complete. Thank you for being understanding!

## HOPPY HOUR

MONDAY - THURSDAY  
4PM - 5PM

\$1 OFF - 16oz Beers / Wine / Sangria  
Signature Libations / Adult Juice Box  
\$2 OFF - 4-Packs

\$10 Growler Refills (< 7% ABV) (NO cider)  
\$2 OFF - Adult Juice Box 6-packs (To-go)

\*All prices subject to change

\*Hoppy Hour pricing not available in our party spaces.

\*Cannot be combined with other discounts or promotions.

\*Sorry Club 42 no double discounts.

## BEVERAGES

BRIX Soda Company | 3  
L42° Traverse City Cherry Lemonade | 3  
BRIX Root Beer Float | 5.5  
Fresh Brewed Organic Iced Tea | 3  
Organic Fair Trade Ron's Beans Coffee | 3



Visit our newest concept located at  
8211 Portage Rd. in Portage, MI.

**Fast - FRESH - Food**

Blue Kitchella, an innovative Fast-FRESH-Food company that specializes in delicious gourmet offerings for breakfast, lunch, and dinner, along with inspired artisan donuts.

We're family founded by foodies that have true a passion for handcrafted, high-quality ingredients paired with excellent customer service. Slow roasted meats, premium aged cheese, farm-fresh produce and freshly baked breads are at the foundation of our menu. With plenty of healthy options in mind, we have delicious culinary forward offerings for vegan, vegetarian and gluten-free guests.

Blue Kitchella brings chef inspired offerings to a QSR model and a "food for all" concept. We offer high-quality healthy kids meals and carefully craft them with select ingredients. The only thing fast about the food at Blue Kitchella is the way we serve it to our guests.

## KITCHEN & KEGS CATERING

Catering by Latitude 42° Brewing Company

**"LOCAL, FRESH AND DIRECT TO YOU"**

Introducing Kitchen & Kegs, West Michigan's premiere one stop catering company. From full-service functions to drop-offs we have your next event covered. Our classically trained culinary team utilizes local farms and can provide a vast amount of unique and delicious options that can only come from Latitude 42°. We can facilitate large and small events both on and off site.

Let us make your next special gathering one to remember.



For more details or to book call:

269-459-4242

[www.latitude42brewingco.com/catering](http://www.latitude42brewingco.com/catering)

Latitude 42° proudly utilizes produce and products from these local and regional farms and businesses:

Plainwell Ice Cream • Ron's Beans Coffee • Brix Soda • BOH Services  
Prairie Ronde Hops • Miller's Amish Chicken • La Rosa Bakery  
Fenn Valley Winery • Grand Traverse Pie Co. • Country Fresh Dairy  
La Michoacana • Consort Display Group • Printing Services, Inc.  
J.K.'s Farmhouse Ciders • Bar Beverage Control • Aero Carpet Cleaning  
Rescued Metals & Supply • Holland Bar Stool Co. • Havenaar Greenhouse  
Ada Valley Gourmet Foods • Halpern's Steak and Seafood



269-775-7242 Oshtemo

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[WWW.LATITUDE42BREWINGCO.COM](http://WWW.LATITUDE42BREWINGCO.COM)

HOW WAS YOUR EXPERIENCE?  
- REVIEW US AT -

